

Barbarossa Riserva

Merlot Ticino DOC Riserva



This pure Merlot is the flagship wine of Cantina alla Maggia: it bears the name of the medieval conqueror to whom the famous Castello del Sole restaurant is dedicated. Maturation in various types and forms of wood gives the wine elegance and persistent flavours.

Grape variety	Merlot
Vineyard location	Sopraceneri
Soil	Sandy (Maggia Delta)
Density	4600 vines per hectare
Training system	Spurred cordon
Production m2	700 g
Ageing	Matured for 24 months in second and third passage barriques
Storage	2025-2028
Vintage description	Mild winter and cool spring. Hot summer but with a good temperature range between day and night.
Vinification	Manual harvest between the second and third week of September. Fermentation and maceration in stainless steel tanks. Maturation in used barriques.

How it looks

Garnet red of medium intensity with brilliant ruby reflections.

Aroma

Slightly wilted floral. Fruity notes of blueberry and wild blackberry. Slight boisee and pleasant smoky note.

Taste

The palate denotes pleasant balance and medium structure. Low alcohol content to guarantee pleasant drinking for an everyday wine. The tannin is delicate and well integrated. Dry on the palate, without neglecting the typical softness of merlot.

Perfect match with

A very versatile wine for pairing, ranging from the classic Ticino chopping board of cold cuts and semi-matured cheeses. Perfect for succulent cheeseburgers and pasta with beef ragu.



CANTINA^{ALLA}MAGGIA
ASCONA

Cantina alla Maggia

Via Muraccio 111 CH-6612 Ascona

Phone +41 91 792 33 11 - info@terreniallamaggia.ch - www.terreniallamaggia.ch